French Dressing, Reduced Fat&Sodium40

Number of Servings: 40 (32.53 g per serving)

Amount	Measure	Ingredient
21 1/2	oz	Soup, tomato, cond, cnd
1 1/3	cup	Oil, canola
1.00	cup	Vinegar, cider
1.00	cup	Sugar
1/2	tsp	Spice, garlic Powder
1 1/2	tsp	Spice, mustard seed, ground
1/2	tsp	Spice, pepper, black
1.00	tsp	Spice, celery seeds

Nutri Serving Size Servings Pe	(33g)		cts
Amount Per Se	rving		
Calories 90	Cald	ories fron	n Fat 7
		% Da	aily Valu
Total Fat 8g	12		
Saturated	3		
Trans Fat	0g		
Cholesterol	0mg		0
Sodium 90mg			
Total Carbohydrate 6g			
Dietary Fiber 0g			
Sugars 50	1		
Protein 0g			
Vitamin A 29	6 · '	Vitamin (2%
Calcium 0%	•	Iron 2%	
*Percent Daily V diet. Your daily v depending on yo	alues may b	e higher or l eds:	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydr Dietary Fiber Calories per gran	Less than Less than Less than Less than ate		80g 25g 300 mg

Notes

Combine ingredients except for celery seed, may use blender to make smooth. Add celery seed if desired (optional). Refrigerate. Shake well before serving.

Serve 2 T per serving

2 T = 8 grams fat, 90 mg sodium, 6 grams CHO

Regular French dressing has sodium in the 200-300 mg range and is higher in fat and does not fit into guidelines

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